

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS				REVIEW DATE 5/16/2000		NAME OF FOREIGN LABORATORY Laboratory of the Government Chemist							
FOREIGN COUNTRY LABORATORY REVIEW													
FOREIGN GOV'T AGENCY				CITY & COUNTRY				ADDRESS OF LABORATORY					
See Reverse				London, England				Queens Road, Taddington, Middlesex					
NAME OF REVIEWER				NAME OF FOREIGN OFFICIAL									
Dr. Gary D. Bolstad				Mr. Reg Perry, Mr. Ian Lumley, Dr. Colin Penny									

Residue Code/Name			100	200	300	400	500	600	800	900	Lev	Cbd	Ivm												
SAMPLING PROCEDURES	REVIEW ITEMS	ITEM #	EVALUATION CODE																						
	Sample Handling	01													A	A	A	A	A	A	A	A	A	A	A
	Sampling Frequency	02													A	A	A	A	A	A	A	A	A	A	A
	Timely Analyses	03													C	C	C	C	C	C	C	C	C	C	C
	Compositing Procedure	04													O	O	O	O	O	O	O	O	O	O	O
	Interpret Comp Data	05													O	O	O	O	O	O	O	O	O	O	O
	Data Reporting	06													A	A	A	A	A	A	A	A	A	A	A
ANALYTICAL PROCEDURES	Acceptable Method	07	A	A	A	A	A	A	A	A	LC	LC?	LC												
	Correct Tissue(s)	08	A	A	A	A	A	A	A	A	Liv	?	Liv												
	Equipment Operation	09	A	A	A	A	A	A	A	A	A	A	A												
	Instrument Printouts	10	A	A	A	A	A	A	A	A	A	A	A												
QUALITY ASSURANCE PROCEDURES	Minimum Detection Levels	11	A	A	A	A	A	A	A	A	A	A	A												
	Recovery Frequency	12	A	A	A	A	A	A	A	A	A	A	A												
	Percent Recovery	13	A	A	A	A	A	A	A	A	A	A	A												
	Check Sample Frequency	14	C	C	C	C	C	C	C	C	C	C	C												
	All analyst w/Check Samples	15	C	C	C	C	C	C	C	C	C	C	C												
	Corrective Actions	16	A	A	A	A	A	A	A	A	A	A	A												
	International Check Samples	17	O	O	O	O	O	O	O	O	O	O	O												
REVIEW PROCEDURES	Corrected Prior Deficiencies	18	EVAL. CODE	O	O	O	O	O	O	O	O	O	O												
OTHER REVIEW		19	EVAL. CODE																						
		20	EVAL. CODE																						

SIGNATURE OF REVIEWER	DATE

FOREIGN COUNTRY LABORATORY REVIEW <i>(Comment Sheet)</i>		REVIEW DATE 5/16/2000	NAME OF FOREIGN LABORATORY Laboratory of the Government Chemist
FOREIGN GOV'T AGENCY See Reverse		CITY & COUNTRY London, England	ADDRESS OF LABORATORY Queens Road, Taddington, Middlesex
NAME OF REVIEWER Dr. Gary D. Bolstad		NAME OF FOREIGN OFFICIAL Mr. Reg Perry, Mr. Ian Lumley, Dr. Colin Penny	

RESIDUE	ITEM	COMMENTS
All	03	The target turnaround time (the amount of time between receipt of samples in the laboratory and completion of analysis, for all classes of compounds) was 28 calendar days. FSIS expects a turnaround time of 10 working days. Note: field samples for microbiological screening were processed immediately upon receipt.
	08	The following were used as matrices for these determinations: CHCs - fat for meat samples and liver for poultry samples; antibiotics - kidney; hormones - urine and bile; nitrogen pesticides - kidney fat for meat and liver for poultry; and liver for levamisole and ivermectin.
All	14-15	<p>There was no intra-laboratory check sample program. Analyst proficiency in this laboratory was evaluated via participation in a Food Analysis Performance Assessment Scheme (FAPAS), an inter-laboratory check sample program used within the European Community. Under this program, a set of check samples for each of the residue categories was provided every 2 or 3 months, and each section in the laboratory (but not necessarily each analyst within each section) participated in the analysis of these check samples. Note: FSIS expects each analyst, who participates in field sample determinations for the national residue testing program for meat and poultry, to participate in a monthly intralaboratory check sample program for each class of compounds for which that analyst performs the analyses for the field samples.</p> <p>NOTE: In spite of the official name of the laboratory, it was not owned or operated by the government agencies involved with meat inspection, but was rather privately-owned. One-third of the shares of the company were owned by each of three groups: (1) the management and staff of the laboratory, (2) the Royal Society of Chemistry, which also audited the laboratory annually to ensure that standards were being maintained "on a level that would be expected if the laboratory were still government-owned," and (3) a private group of investors in technology ventures.</p>



United States
Department of
Agriculture

Food Safety
And Inspection
Service

Technical
Service
Center

Suite 300, Landmark Center
1299 Farnam Street
Omaha, NE 68102

Att. E-2a

Microbiology Laboratory Audit

General

Name & location of lab: *Allied Laboratory Services Ltd., Grimsby, England, 5/15/00*

Private or gov't lab? *Private*

How & when was accreditation obtained? *MAFF has not officially issued accreditation to this lab, but has assessed the laboratory for compliance with the national laboratory standard, has determined that it meets the requirements, and has officially notified Malton Bacon Factory that the microbiological testing for compliance with USDA requirements may be satisfied with this laboratory.*

How & how often is accreditation maintained? *See above.*

When and how is payment for analysis provided? *Malton Bacon Factory (Est. 2060) is billed at the end of each month for the services provided during that month.*

Are results released before payment is received? *Yes.*

What are the qualifications of the analyst(s) performing the individual tasks within a method? *All have participated in an internal training program, within the laboratory, for at least three years.*

What are the qualifications of the direct supervisor of the analyst(s)? *BSc in applied biology*

Methodology for HACCP *Salmonella* samples (regulatory labs)

Does this lab analyze HACCP *Salmonella* samples? *Yes*

How are HACCP *Salmonella* samples received & recorded? *A refrigerated vehicle belonging to the laboratory picks them up at the Est. 2060.*

Are HACCP *Salmonella* samples analyzed on the day of receipt? *Yes*

What method(s) is used for HACCP *Salmonella* samples? *The British Standard Method, EN 12824, published by the European Committee for Standardization (CEN). This method was supplied to FSIS International Policy Division in 1998. According to laboratory officials, it has been determined to be equivalent to the AOAC method.*

Is it a qualitative method (i.e. +/- result)? *Yes.*

Are HACCP ground beef samples analyzed for *Salmonella*? *No*

What is the size of the ground beef test portion? *N/A*

What buffer (and what volume) is used for:

Sponge samples for *Salmonella*? *The buffer solution is obtained and used by Est. 2060. This laboratory supplies the sponge and Whirl-Pak.*

Poultry rinsates for *Salmonella*? *N/A*

Salmonella ground beef sample homogenates? *N/A*

What is the formulation of the Buffered Peptone Water you use? *Will obtain from Est. 2060*

What analytical controls are used for *Salmonella* analyses (i.e. control cultures, etc.)? *Both positive and negative controls.*

Are they employed for each sample set? *Yes*

How are HACCP *Salmonella* results expressed? *"Present" or "Not Detected"*

How are HACCP *Salmonella* results recorded:

Data sheets/work sheets? *Raw data are recorded on work sheets. Results are then stored in a computer program. A printed report is sent by mail to the veterinarian in charge (Official Veterinary Surgeon) in Est. 2060.*

and/or Log books? *No—see above.*

How and to whom are HACCP *Salmonella* results reported? *See above.*

Are "check" samples periodically used to test the proficiency of the lab and analysts for *Salmonella* testing? *Yes. The laboratory participates in an external quality assurance program.*

1. For individual analysts or for the lab as a whole? *Both.*
2. What species/strains are used? *The internal samples are done with Salmonella poona. The strains used in the external samples vary, and include S. anatum, typhimurium, indiana, and enteritidis.*
3. How many samples are analyzed and how often? *Internally with each set of field samples.*
4. Are both inoculated and uninoculated samples provided to analysts for the proficiency testing? *Yes*
5. How many colony-forming units (cfu) per gram are inoculated into the proficiency samples provided to analysts? *1-10 (S. anatum and indiana) and 10-100 (S. typhimurium and enteritidis).*

Methodology for HACCP generic *E. coli* samples (in-plant or other private labs)

Does this lab analyze HACCP generic *E. coli* samples? Yes

How are HACCP *E. coli* samples received & recorded? Same as above

Are HACCP *E. coli* samples analyzed on the day of receipt? Yes

What method is used for HACCP generic *E. coli* samples? *British Standard 5763-13:1998. This method was supplied to FSIS International Policy Division in 1998. It has been determined to be equivalent to the AOAC method.*

Is it a quantitative method? Yes

What buffer (and what volume) is used for:

E. coli sponge samples? *The buffer solution is obtained and used by Est. 2060. This laboratory supplies the sponge and Whirl-Pak.*

Poultry rinsates for generic *E. coli*? N/A

What analytical controls are used (i.e. control cultures, etc.)? *Both positive and negative controls.*

Are they employed for each sample set? Yes

How are HACCP *E. coli* results calculated and/or expressed? *Number of CFUs /cm²*

How are *E. coli* results recorded:

Data sheets/work sheets? Raw data on work sheets. Results are then stored in a computer program. A printed report is sent by mail to the veterinarian in charge (Official Veterinary Surgeon) in Est. 2060.

Log books? No—see above.

How and to whom are HACCP *E. coli* results reported? See above.

Are "check" samples periodically used to test the proficiency of the lab and analysts for generic *E. coli* testing? Yes

6. For individual analysts or for the lab as a whole? *Both.*
7. What species/strains are used? *E. coli (not more narrowly defined)*
8. How many samples are analyzed and how often? *Approximately 18 per year.*
9. Are both inoculated and uninoculated samples provided to analysts for the proficiency testing? Yes
10. How many colony-forming units (cfu) per gram are inoculated into the proficiency samples provided to analysts? *Examples: 10³, 10⁴, 10⁶*